BEKDAY HUNCH

please inform staff of any allergies

EGGS ON TOAST

Poached, scrambled or fried eggs on ciabatta or five grain GF* 15 add hollandaise GF NF 2 add vegan hollandaise V GF NF 2

KOREAN SCRAMBLE

Spicy gochujang scrambled eggs, spring onion, sesame seeds, chilli crisp & sriracha on ciabatta toast **NF** 22 Swap eggs for scrambled tofu **V** 22

BOT BENNIE

Herbed potato rostis topped with portobello mushroom, spinach, poached eggs & hollandaise GF NF 25 swap eggs for scrambled tofu & vegan hollandaise V GF NF 25

GYROS

Souvlaki bread, filled with halloumi, pickled cucumber, herbed slaw, aravu, cheese sauce, sriracha mayo & fries NF 25 swap halloumi for plant based shredded chicken V NF 25

VEGAN GYROS

Souvlaki bread, filled with plant based chicken, pickled cucumber, herbed slaw, gravy, cheese sauce, sriracha mayo & fries NF 25 swap halloumi for plant based chicken V NF 25

SHAKSHUKA

Skillet-baked rich tomato, onion, feta & red pepper sauce, topped with a fried egg, served with souvlaki bread & labneh GF* NF 26 Swap egg for chickpeas V GF* NF 24

THE BIG LYALL

Free-range eggs, facon, hash brown, wilted spinach, chilli beans, plant based sausage, roasted tomato, battered jalapeños, hollandaise, toasted ciabatta **NF** 26

VEGANISE ME

Smashed avocado, facon, hash brown, wilted spinach, chilli beans, plant based sausage, roasted tomato, battered jalapeños, vegan hollandaise, toasted five grain V NF 26

Eggs as you like (2) 8 Facon V GF NF 6 Ciabatta/5 grain toast (2) V NF 7 Battered jalapeños V NF 6 Gluten free bread (1) V GF NF 4 Avocado **V GF NF*** 7 Plan*t sausage (1) **V GF NF** 4

Wilted spinach V GF NF 7

Scrambled tofu V GF NF 8 Halloumi GF NF 8 Roasted tomato V GF NF 6 Hash browns V GF NF 7 Portobello mushroom V GF NF 7

pancakes

Choose from:

Biscoff: Banana, Biscoff cookie. Biscoff mascarpone, Biscoff maple **V NF** 23

Or: The OG: Banana, facon, maple syrup, mascarpone, cookie crumb V GF NF 23

toasts

EDAMAME TOAST

Edamame & avocado smash with crumbled feta, pickled red onion & cucumber, balsamic reduction & miso mayo on ciabatta V GF* 24 add poached eggs or scrambled tofu 7

QUESADILLA

Refried beans, feta, corn, pepper & jalapeño salsa & cheese sauce in a toasted flour tortilla, with herbed slaw V GF* 22

AVOCADO TOAST

Smashed avocado, labneh, pickled red onion & cucumber, togsted seed dukkah & balsamic reduction on ciabatta V GF* 24 Add poached eggs or scrambled tofu 8

pnldele

BREAKFAST BURGER

Hash brown, fried egg, facon, tomato, BBQ & hollandaise in English muffin, with fries **GF* NF** 23

VEGAN BREAKFAST BURGER

Hash brown, plant chorizo, facon, tomato, lettuce, BBQ, vegan hollandaise, in an English muffin, with fries V GF* NF 23

THE NASHVILLE BURGER

Buttermilk fried oyster mushrooms, miso mayo, Gochujang & sriracha maple sauce, pickled cucumber & slaw, in a brioche bun, with fries **V NF** 26

DIRTY CHEESEBURGER

Plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños, dirty burger sauce in a brioche bun, with fries V GF* NF 26 double beef / double cheese 5

HAWAIIAN BURGER

Maple mustard glazed plant based chicken, facon, cheese, grilled pineapple, lettuce & ranch mayo in a brioche bun, with fries V GF* NF 25

a bit lighter

CHIA BOWL

Chia coconut yoghurt with goji pistachio granola & berry compote V GF* 17

THAI "CHICKEN' SALAD

Plant 'chicken', Asian slaw, edamame, broccoli, shallots, herbs, salad greens & spicy Thai dressing V NF 25

brunch cocktails!

BELLINI

Prosecco, peach purée, bitters 12

MIMOSA

Prosecco, fresh OJ 12

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso shot 18

sharing sides

FRIES Cajun fries with aioli V GF NF 12

POUTINE Fries with gravy, feta & shallots V NF 18

CHEESECAKE OF THE DAY

Ask your server for today's flavour V GF NF 14



V = vegan; GF = gluten free, sorry we can not cater for coeliac; GF* = gluten free bread \$2.5 extra; NF = nut free; * = on request For soy or allium free, please ask staff to check our allergens chart